

# Spring Vegetable Soup with Veal Meatballs and Romano Cheese

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Makes 1 Gallon

## **Ingredients:**

1 Lb. Ground Veal  
1 ¼ cup Bread Crumbs – seasoned  
1/2 cup Romano Cheese – grated  
4 cloves Garlic – minced  
4 Tbsp. Fresh Chives – cut thin  
3 Tbsp. Fresh Basil – chopped fine  
2 each Extra Large Eggs – blended  
To Taste Salt and Pepper  
2 oz. Oil

2 oz. Olive Oil  
3 each Leeks – washed well, cut into ¼" rounds – white and pale parts  
1 Lb. Carrots – cut into ¼" rounds  
4 oz. Celery – medium dice  
4 cloves Garlic – sliced thin  
8 oz. Zucchini – medium dice  
To Taste Salt and Pepper  
½ Gal. Chicken Stock  
1 Qt. Beef Stock  
2 Cups Baby Spinach  
½ cup Romano Cheese – grated  
Garnish Basil Leaves

1 ½ cup Ditalini Pasta -cooked



## **Directions:**

### Veal Meatballs:

Mix the ground veal, breadcrumbs, Romano cheese, garlic, chives, basil, eggs and salt and pepper to blend well. Roll into 1 ½" diameter meatballs.

Heat oil in a sauté pan – add the meatballs and brown on all sides. (They will finish cooking in the soup.)

### Soup:

Heat the olive oil in a soup pot.

Sauté the leeks until softened – but no color.

Add the carrots and celery – season with salt and pepper. Cook for 3 minutes

Add the garlic and zucchini and cook until the carrots are tender.

Add the stocks – bring to a boil and reduce heat to a simmer

Add the meatballs and continue cooking (simmer) until the vegetables are tender and the meatballs are cooked through.

Taste and season if necessary. Add the spinach and allow to wilt

Portion into soup bowl and top with remaining Romano cheese